

visit  
**MYRTLE BEACH**  
**SOUTH CAROLINA**

**CHEF JOSEPH BONAPARTE CCE, CCC, MHM**

*Executive Director, The Culinary Institute of Myrtle Beach*



**JOSEPH BONAPARTE, Certified Culinary Educator, Certified Chef de Cuisine, Master of Hospitality Management, B.S. Hotel Restaurant Management, Diploma Master of Italian Cooking,** studied at the University of Houston, California Culinary Academy, ITALCOOK, Cooking in Italy, France & Thailand.

Chef Bonaparte's experience includes serving as chef instructor and restaurant manager, The Art Institute of Houston; executive sous chef, *University Hilton*; chef de cuisine, *Barrons Restaurant*; executive chef, Texas Renaissance Festival; Cook Perry's Restaurant, San Francisco; founding member of Slow Food Houston & Charlotte; and vice president, The American Culinary Federation Charlotte Chapter.

His interest in cooking began in his mother's kitchen, where he would help make a variety of homemade pastas and other traditional Italian fare. His cooking career began in San Francisco in 1983, when Chef Bonaparte worked at several restaurants and attended cooking classes at the California Culinary Academy, learning about the importance of fresh, seasonal, quality ingredients.

Travel and culinary competitions characterize his initiatives in professional development. Chef Bonaparte:

- Has traveled to Italy over 20 Times including the regions – Marche, Sicily, Puglia, Lazio, Umbria, Tuscany, Emilia Romagna, Piedmont, Lombardy, Veneto, Trentino, Abruzzo;
- Has cooked and presented 5 dinners at the James Beard House in New York- Thanksgiving 2008, 2009, 2010, New Year's Eve 2011, March 2013;
- Competed in the First International Prize of Bolognese Cuisine, Bologna Italy;
- Delegate to Terra Madre Conference – Turin, Italy;
- Has established internship site for students in Orvieto, Italy at Zeppelin Restaurant;
- Has led student study abroad tours to Italy & France;
- Has cultivated connections in Italy with a variety of producers and chefs; and,

- Has presented at many events including ACF meetings, schools, and on farms – about local sustainable food, and networking with local producers

Here are some highlights of his career:

- Presented on Heritage Pork – Slow Food Nation, San Francisco 2008;
- Presented 2007 Universal Forum of Cultures in Monterrey- Chef and Farmers Restoring Local Food Systems;
- Presented on Wiley Publishing – Wiley Faculty Network on Sustainability 2009;
- Chef of the Year -2006 – American Culinary Federation – Charlotte Chapter;
- Delegate Terra Madre Conference – Turino, Italy 10/06, 10/08, 10/10;
- Gold Medal 2005 Chinese Food Festival – Guangzhou, China 12/2005;
- Certificate First International Award of Bolognese Cuisine – Bologna, Italy 6/04;
- Winner Best Hot Food – Taste of the Nation 2008;
- Winner Best Cold Food – Taste of the Nation 2007;
- Winner Best Hot Food – Taste of the Nation 2006;
- Guest Chef Charlie Trotter's – Chicago – 1/8/98 & 1/9/98;
- Nominated Chef of the Year ACF-Charlotte Chapter 2003, 2004, 2005;
- Board Member - Charlotte Mecklenburg Restaurant Association;
- Past Education and Jr. Chairperson – American Culinary Federation;
- Professional Chefs Association Houston Chapter;
- Faculty of the Quarter - Art Institute of Houston 9/95, 1/96, & 7/98;
- Community Service Award Art Institute of Charlotte 12/03; and,
- Extra Effort Award Art Institute of Charlotte 10/04.

More information on the “60 More Days of Summer and Wellness” campaign will be available in the coming months. For details on the Myrtle Beach area, go to [www.VisitMyrtleBeach.ca](http://www.VisitMyrtleBeach.ca).

### **About Myrtle Beach, S.C.**

Stretching from Little River to Pawleys Island and comprising 12 distinct communities, the Myrtle Beach area is home to 96 kilometers of sandy beaches, an assortment of entertainment and family attractions and world-class golf. Popularly known as the Grand Strand, the Myrtle Beach area presents the quintessential vacation experience peppered with plenty of Southern hospitality.

For additional information on the Myrtle Beach area, visit [www.visitmyrtlebeach.ca](http://www.visitmyrtlebeach.ca) or call (888) Myrtle-1.